

Desserts

'La Table'

Blackberry and apple crumble

Clotted cream ice cream

Sticky toffee pudding

Toffee sauce, vanilla ice cream

Vanilla crème brûlée

Citrus shortbread

Cheese Board

£5.00 supplement

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'La Carte'

Dark chocolate délice with a cookie crumb

White chocolate snow, chocolate ice cream, aero

Spiced orange pannacotta

Mulled wine gel, sticky toffee crumb, saffron sponge, blood orange sorbet

Pineapple soufflé

Coconut milk sorbet

Cheese Board

Somerset Solstice (Cow), Westcombe Cheddar (Cow), Driftwood (Goat), Barkham Blue (Cow)
They are paired with local honeycomb, spiced tomato chutney, rum figs and homemade damson jelly and served with handmade biscuits.

Blue Cheese Board

Barkham Blue (Cow), Dorset Blue Vinny (Cow), Blue Harbourne (Goat)
They are paired with local honeycomb, rum figs and homemade damson jelly and served with handmade biscuits.

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Tea or coffee with a selection of homemade petits fours

A pot of loose or whole leaf teas/cafétière of locally roasted coffee - £5.50

Latte £5.50 • Cappuccino £5.50 • Americano £5.50 • Single/double espresso £3.50/£4.50

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Port

75ml unless stated

Churchills Finest Reserve - £8.00

Warre's Ottima 10 (chilled) - £8.50

Cockburns's, 1992 (bottle) - £110

Dessert wines

125ml unless stated

Pedro Ximénes Viejo, Napoleon, Hidalgo, Andalucia, Spain (75ml) - £6.25

Kingston Black Cider Brandy, Somerset, England - £6.25

Muscat de Beumes de Venise, 2007, Domaine Pegeade, Southern Rhône - £7.50

Château Partarrieu, 2016, Sauternes, Bordeaux - £10.50

Golden Semillon, 2015, Elderton Vineyard, Barossa Valley, Australia - £10.50

Tokaji Késői szüretelésű, 2017, Late Harvest, Oremus Vineyard, Sátoraljaújhely, Hungary - £12

